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Signature: ..... - EJ - .....

Name: ..... Emma Sudhi .....

Date: ..... 27 NOV 2006 .....

EXTRATION AND ANALYSIS OF SAFRANAL AND CROCIN IN PURE  
SAFFRON (*CROCUS SATIVUS*)

EMMA SUALI

A thesis submitted in partial fulfillment of the  
Requirements for the award of degree of  
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opinion this thesis is sufficient in terms of scope and quality for the  
award of the degree of...chemical engineering...."

Signature  
Name of Supervisor I  
Date

  
: .....  
: En. Saifur Nisam bin Tajuddin  
: 27 Nov 2006  
: .....

Signature  
Name of Supervisor II  
Date

: .....  
: .....  
: .....

Signature  
Name of Supervisor III  
Date

: .....  
: .....  
: .....

\* Delete as necessary

**To my beloved parent, Mr.Suali Sikir and Mdm.Soulin Banting.**

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